



MARAY

Manchester

GROUP DINING + EVENTS



MARAY



GUARANTEED JOY
SINCE
2014
MARAY
GUARANTEED JOY



**“IT’S NOT
OFTEN THAT A
CAULIFLOWER CAN
BE CALLED ICONIC,
BUT THEN, THIS
IS NO ORDINARY
CAULIFLOWER”**

Dan Hancox, Culture Trip





Tom + Jay x

THE MARAY STORY

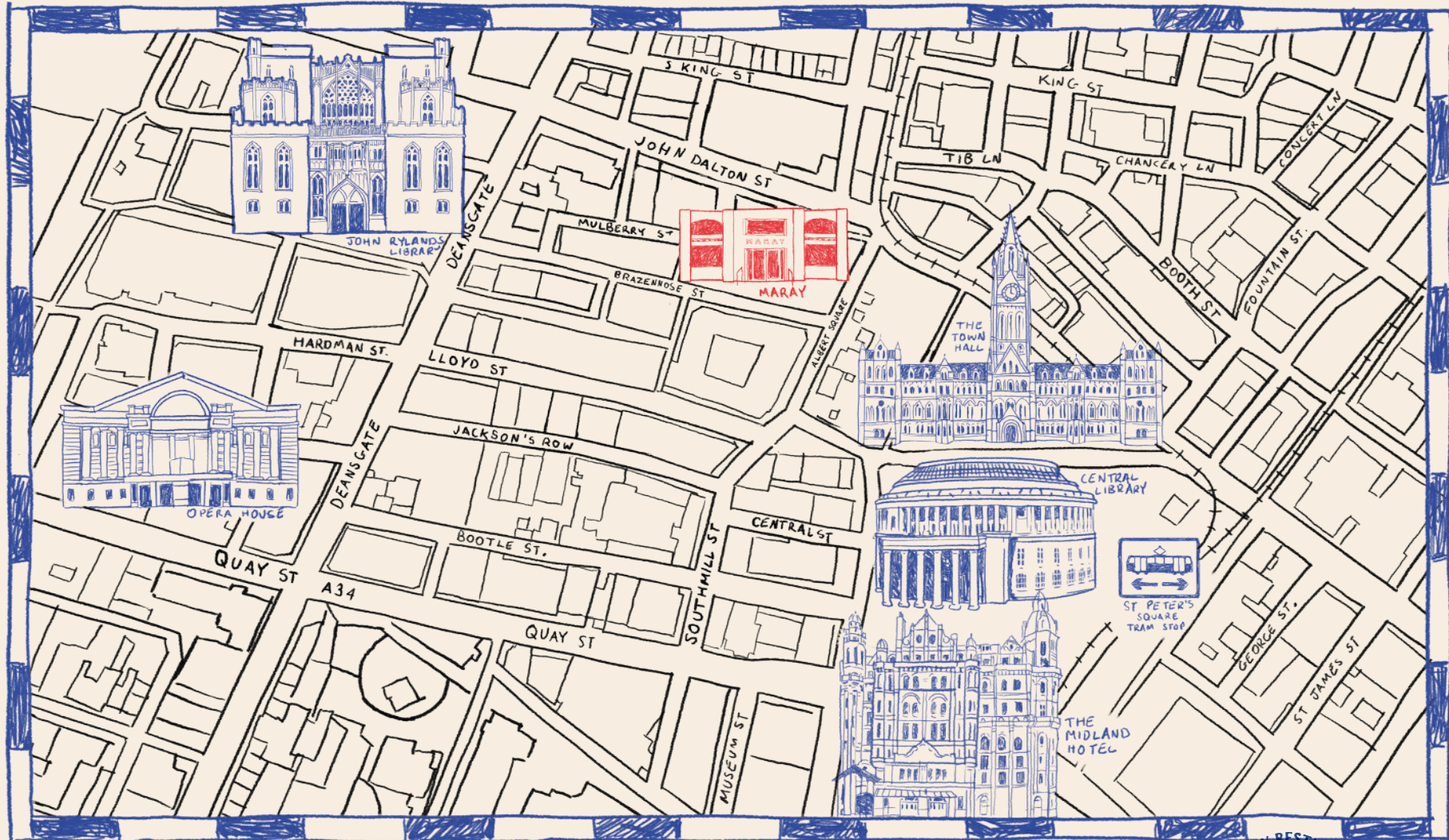
Our story starts in the Parisian district of Le Marais in 2012. It was within this cultural melting pot of cobbled streets lined with eclectic restaurants, cafes and cocktail bars that we were first struck with inspiration. We opened our first site on Liverpool's Bold Street in 2014 in a converted charity shop, with the sole intention of serving the best falafel in the city alongside a stellar drinks list. Since then we have opened a further two sites, one on Liverpool's historic Royal Albert Dock and the other in the bustling food destination of central Manchester.

Our mission is to deliver unforgettable hospitality experiences every single day, it's good because we care about what we do.

We're so excited to share what we have built over the past ten years with you and we hope to see you soon.

Tom + Jay
Co-Founders

14 BRAZENNOSE STREET, MANCHESTER M2 6LW



OPENING HOURS

Mon-Thurs: 12pm - 9pm
 Fri-Sat: 12pm - 9.30pm
 Sun: 12pm - 6pm
 (can be extended for private events)

ADDITIONAL INFO

Wheelchair accessible
 Accessible toilet facilities
 Free wifi

MAX CAPACITY

120 people



Groups Menu

£30PP // £35PP WITH DESSERT

MEZZE

For the table to share with warm pitta

HUMMUS - pomegranate, chermoula (ve)

ZA'ALOOK - aubergine, tomato (ve)

OLIVES (ve)

HOT DIPS & PICKLES 🌶️ - zhug, harissa, pickled chilli, Moroccan carrots, sumac onions (ve)

BOQUERONES - sumac, lemon

SMALL PLATES

Pick any two plates per person from the list of Maray favourites below.
These are served with salad, tabouleh, hummus & pickles for the table to share

DISCO CAULIFLOWER - chermoula, harissa, yoghurt, tahini, pomegranate, parsley, almonds (v)/(ve) (n)

FRIED CHICKEN - fenugreek & ginger ketchup, pickles

CRISPY SEA BASS - kohlrabi slaw, toum (+2.5)

FALAFEL - hummus, tabouleh, harissa (ve)

HALLOUMI - plum, puy lentil salsa (v)

OYSTER MUSHROOM SHAWARMA 🌶️ - Maray chilli crunch, tzatziki (ve)

CHICKPEA DOPIAZA - crispy chickpeas, coriander (v)/(ve)

LAMB ARAYES - labneh, amba, sumac onions (+3)

FRIES - hummus (add zhug? 🌶️) (ve)

SPICED LENTIL & RICE MEJADARA - local kale, crispy onions, raisins (ve)

FATTOUSH - crisp bread, tomato, red onion, lettuce, cucumber, parsley, feta (v)/(ve)

BRAISED CARROTS - black garlic tahini, sour grapes (ve)

SWEET POTATO - tahini, date balsamic, spring onion, chilli (ve)

DESSERTS

BAKED BAKLAVA CHEESECAKE - raspberry, rose, pistachio (n)

MEDJOL DATE BREAD & BUTTER PUDDING - caramel, vanilla ice cream

SALTED CHOCOLATE GANACHE - Biscoff, tahini, cherry, Chantilly (ve)



MARAY KNOWS BEST

Let us take care of it. Our all time favourites, served family-feast style to share.

MEZZE PLATTER & FLATBREADS
hummus (ve), hot dips and pickles (ve), whipped goat's cheese or za'alook (ve)

FALAFEL
hummus, tabouleh, harissa (ve)

CHICKPEA DOPIAZA
crispy chickpeas, coriander (v)/(ve)

DISCO CAULIFLOWER
chermoula, harissa, yoghurt, tahini, pomegranate, parsley, almonds (n) (v)/(ve)

LAMB ARAYES
labneh, amba, sumac onions

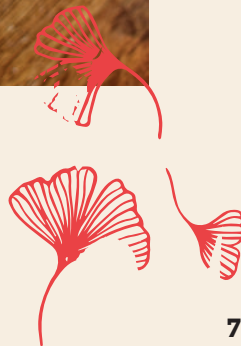
- OR -

SPICED LENTIL & RICE MEJADARA
local kale, crispy onions, raisins (ve)



**“THE FALAFEL AT
MARAY, MADE
FROM SCRATCH
EVERY DAY, IS A
MARVELLOUS THING:
CRISP OUTSIDE,
PUFFING A SWEET
NUTTINESS FROM
INSIDE AS YOU
BREAK THEM OPEN”**

Jay Rayner, The Guardian





EVENTS

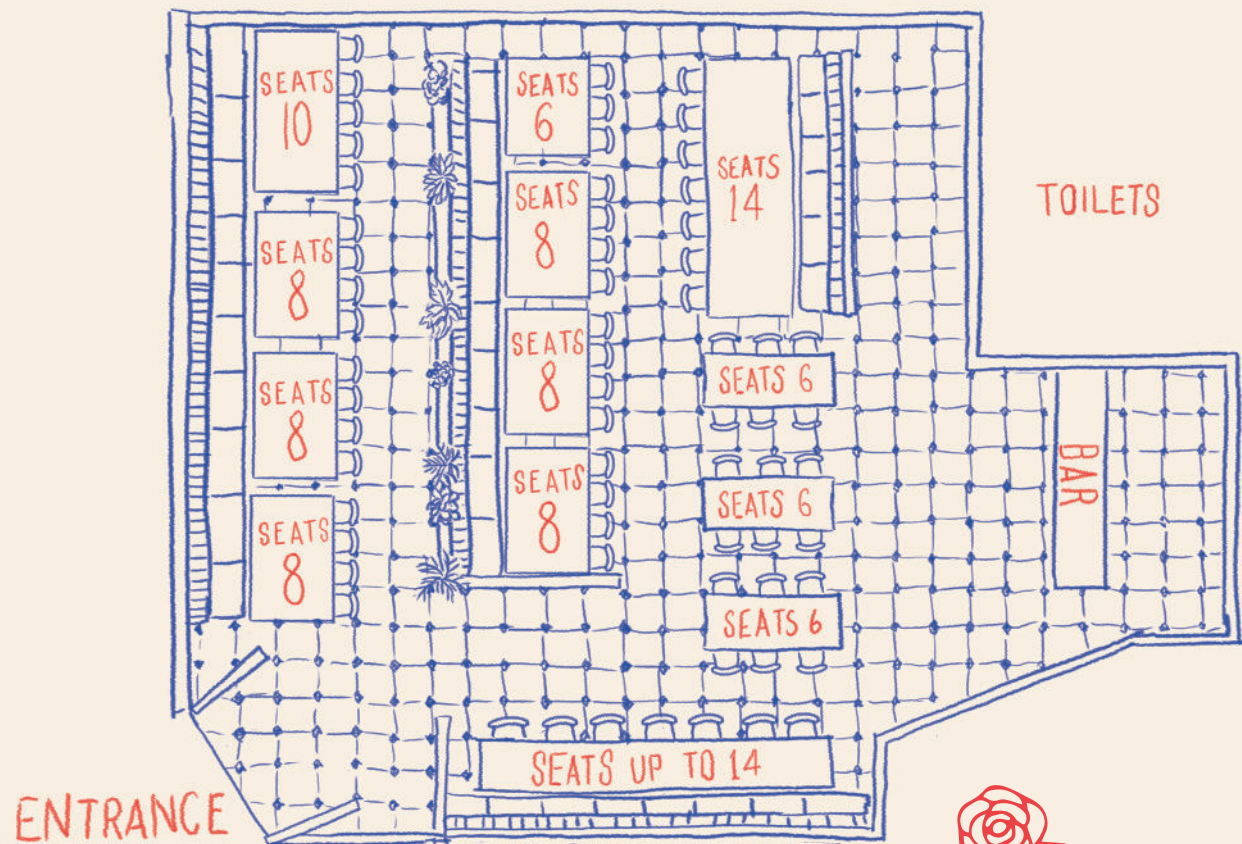
PRIVATE HIRE + EVENTS

Our Manchester site is the ideal space to play host to private events. We have hosted weddings, networking events, keynote speakers, birthday parties, Christmas parties and more.

We can cater to breakfast events, offering pastries, yoghurt and fruit, coffee and tea and fresh fruit juices.

MAX CAPACITY

120 people



*This is a sample floor plan. Table configurations can be altered to suit your requirements.





Running a sustainable restaurant is important to us at Maray, we see it as our responsibility and as part of our purpose to ensure we are doing things in the best way we possibly can.

BY CHOOSING TO EAT WITH US, YOU ARE HELPING US BECOME A BETTER BUSINESS.



Sustainability

We became certified carbon neutral in November 2021. The first in many steps towards us ultimately becoming a carbon net zero company. We work with Carbon Neutral Britain to measure and offset our emissions through the Carbon Neutral Britain Woodland Fund, which supports global reforestation, deforestation prevention and woodland management projects, with a strong focus on having a positive impact on the local wildlife, ecology and biodiversity.

We began working with the Sustainable Restaurant Association in 2018, joining a diverse and forward-thinking group of restaurants that want to improve how they operate and were awarded our second star (of a possible three) in December 2021. We are working hard behind the scenes to attain our third and final star this year.

We have committed to improving our practices in how we source our food, including supporting global farmers, sourcing fish responsibly and serving more veg & better meat. We've committed to improving our impact on society by treating our staff fairly, and supporting the community. Finally we have committed to improving our impact on our environment by switching to green energy, reducing how much food we waste, and recycling more.

We work closely with EauVation filtered water systems to reduce water packaging waste, every bottle used to package water takes more than 450 years to biodegrade. Our filtered water systems eradicate the need for plastic packaging and offer an eco-friendly alternative to serve fresh, filtered water right from the local water supply instead.



MADE WITH CARE

Reviews

We're really proud of the work that we do to create unforgettable experiences but what is important is that our guests think that too.



*Doing things right
All of the time.*



"We had a wonderful night for my friend's birthday. The food is absolutely exquisite. My friend (whose birthday it was) has quite severe allergies to many foods, and our server Morgan was outstanding, patient and very helpful. Couldn't recommend it enough x"



Paul O'Keane, Google review, September 2024

"Staff are always brilliant, so thanks for having us and we will be back. We've chosen Maray 3 times now for our monthly post board meeting dinners and have really enjoyed it. We're usually a party of 10 people and there's not many restaurants where you can dine really well as a group (inc 3 vegetarians) in a relaxed atmosphere."



Caroline Meredith, email feedback, October 2024



**“MY 4TH VISIT
TO THIS GREAT
RESTAURANT WITH
A FRIEND FOR HIS
BIRTHDAY. VERY
WARM & FRIENDLY
STAFF, EXCELLENT
FOOD, GOOD SIZED
PORTIONS - DISCO
CAULIFLOWER IS
A MUST HAVE!**

★★★★★

Lee Baxter, Google review, September 2024



**“WOULD 100% RECOMMEND,
OUTSTANDING FOOD AND
AMAZING FLAVOURS.
EXCELLENT SERVICE
AND GREAT VALUE
FOR MONEY.”**

★★★★★

Lyndsey Roberts, Google review, September 2024

L'AUTHENTIQUE

**“LOVED OUR MEAL HERE! HIGHLY RECOMMEND
- OUR FAVOURITE DISH WAS THE DISCO
CAULIFLOWER AND THE NATURAL ORANGE
WINE WAS *CHEF KISS* REALLY GREAT
SERVICE TOO!”**

★★★★★

Sophie Logan, Google review, September 2024

“We absolutely loved everything about Maray and we’ll definitely be coming back that’s for sure. The cocktails were unbelievable and so too was the food. We were most impressed by all of the staff who were so so nice - nothing was too much trouble and they all seemed genuinely happy to be there. I think you’ve got a great team there! 10/10.”

★★★★★

James Coupes, Google review, September 2024

“Visited recently for the first time, and there are so many incredible dishes! The highlight was definitely the rump steak. The service and atmosphere were fantastic as well—we felt really well taken care of. Our waiter knew it was our first time and made sure to explain the menu and dishes to us. Thank you, and we can’t wait to come back.”

★★★★★

Anna Maria, Google review, August 2024

MARAY

CONTACT US

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www.maray.co.uk

